

e(Lm)inate[®] V

Liquid Vinegar – The clean label antimicrobial
(Certified Organic Available)

Why vinegar?

- Consumers want label friendly ingredients
- Proven pathogen control
- Liquid (blends more easily)
- Low sodium
- Cost-effective solution



For label-friendly, antimicrobial protection
enhance shelf-life with e(Lm)inate[®]



Food Ingredients



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e(Lm)inate® V

product data sheet

General Characteristics:

Appearance	Clear, straw yellow to light brown liquid
Odor	Slight vinegar
Shelf Life	730 days

Component	Specification
Non-Volatile Solids, wt.%	47.0 - 53.0
Titrateable Acidity, wt.%	≥ 4.0

Raw materials used in manufacturing meet current edition requirements of the Food Chemicals Codex.

Physical Properties	Specification
Specific Gravity, 22° C	1.20 - 1.30
pH, 5% Solution	5.0 - 7.0

Microbiological Analysis: The raw materials used in production do not support microbial growth. The finished product was engineered to exhibit antimicrobial properties. As such, Hawkins, Inc. does not conduct routine microbiological testing on antimicrobial products.

Nutritional Information (per 100 grams):

Protein (g)	0	Calcium (mg)	< 1
Fat (g)	0	Iron (mg)	< 1
Trans Fats (g)	0	Vitamin A (IU)	< 1
Cholesterol (g)	0	Vitamin C (mg)	< 1
Carbohydrates (g)	33	Thiamine (mg)	< 1
Crude Fiber (g)	0	Riboflavin (mg)	< 1
Soluble Fiber (g)	0	Niacin (mg)	< 1
Calories:		Sugars (g)	< 1
kCal	120	Moisture (g)47 - 53
Sodium (mg)	< 100	Ash (g)	16
Potassium (mg)	14,750 - 16,750		

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Food Ingredients 